

Kleine Zalze Family Reserve Sur Lie Sauvignon Blanc 2015

Complex and complete, the wine shows a lot of upfront litchis, gooseberries and white peaches with a herbaceous element that will increase as the wine ages. Full bodied and very rich with a good balance of flavours from the 3 regions.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kleine Zalze Wines

winemaker : Alastair Rimmer

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.49 ta : 7.1 g/l fso2 : 23 mg/l

type : White **style :** Dry **body :** Full **taste :** Herbaceous

pack : Bottle **size :** 750ml **closure :** Cork

2015 FNB top 10 Sauvignon Blanc - Winner

2021 Veritas - Double Gold

ageing : Drink now and can be matured for the next 10 years.

in the vineyard : The grapes were from selected vineyards in Stellenbosch (False Bay), Durbanville and Darling. Each of the regions contributed different flavour profiles to the wine. The selected blocks are within 10km from the ocean and on south facing slopes. Sufficient winter rain in 2014 and a perfect dry summer in 2015 meant very healthy and small berries with intense flavour.

about the harvest: The grapes were handpicked early in the morning and in some cases even during the night.

in the cellar : We handle Sauvignon Blanc very reductively from the start with dry ice in the vineyard through to the fermentation vessel. The grapes are crushed as soon as it arrives (before 10am) with a CO2 blanket and given at least 12 hours skin contact. This is to extract all the beautiful flavours nestled in the skins. The juice is raked from the skins with gravity and settled for 24 hours. The clean juice is raked to the fermentation vessel where we inoculate with selected yeast strains and ferment very slow at 13 degrees Celsius. The wine spent 7 months on primary lees before being bottled with only a very coarse filtration.



Kleine Zalze Wines

Stellenbosch

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